

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.9422
58041
Cap. 4

UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Administration
Washington, D. C.

May 5, 1942

OCT 13 1943

U. S. DEPARTMENT OF AGRICULTURE

CHEESE GRADERS' MEMORANDUM NO. 3

To: All Cheese Graders

From: Rob R. Slocum, Dairy and Poultry Branch

Subject: Grading Cheese Made Not Less Than Seven Days Prior to Date of Inspection and Sold Under the Rules of the Wisconsin Cheese Exchange.

Effective April 24, 1942 at 10:00 O'clock A.M., Wisconsin Cheese Exchange Order No. 15 amended Section C of Rule 8 of the Exchange as follows:

"All cheese sold under Rule 8 shall be paraffined, shall be of the grade of 'U. S. No. One or Better', and shall have been made not less than Ten (10) days prior to date of inspection (or shall have been made not less than Seven (7) days prior to date of inspection and be in proper condition for grading as determined by the grader) in the U. S. A., from unpasteurized or pasteurized milk produced in the U. S. A."

This order means that it is proper for cheese graders to grade cheese sold under the Rules of the Wisconsin Cheese Exchange which meet the requirements stated in the above rule. For your guidance in determining what shall be considered "proper condition for grading" in the case of cheese made not less than seven days prior to date of inspection, you are advised that this phrase shall be deemed to mean that the cheese shall be:

- (1) Of such broken down condition with respect to body and texture resulting from proper cheddaring and curing as to yield readily to pressure from thumb and fingers and reveal the true character of the body and texture.
- (2) Have a firm dry rind with smooth even coating of paraffine, free from checks or blisters.
- (3) Of a proper temperature, below 60 degrees Fahrenheit, but not below 40 degrees Fahrenheit.

Graders of cheese sold under the Rules of the Wisconsin Cheese Exchange should make an effort to adhere to the requirement that the cheese shall have been made not less than ten days prior to date of inspection. In instances where it may be necessary in order to complete a shipment to grade and accept a few vats of cheese which have been made only seven to ten days prior to inspection, the principles here given should be carefully followed in determining whether cheese made seven days or more from the date of inspection shall be deemed to be in proper condition for grading.

Rob R. Slocum

